

# **Rhubarb and Ginger Syllabub with Shortbread Biscuit**

## **Ingredients**

400g Rhubarb

Piece of fresh ginger about thumb size

75g Caster sugar

100ml White wine

100g Mascarpone

300ml Double cream

50g Icing sugar

2 Small pieces of crystallised ginger

4 Shortbread biscuits

## **Method**

Chop the rhubarb into small cubes along with the ginger and put in a saucepan with caster sugar and wine. Bring to the boil and simmer until the rhubarb is soft and tender. Leave to cool.

Beat together the mascarpone, double cream and icing sugar.

When the rhubarb has cooled put about 4 tablespoons into a bowl and mash with a fork, then fold into the cream.

Keep a small amount of the rhubarb to one side for decoration and divide the rest of the rest between four glasses.

Spoon the cream mixture on top of the rhubarb and decorate with remaining rhubarb and crystallised ginger.

Serve the shortbread biscuit.